

**CERTIFICATE OF ANALYSIS**

Customer: SELECTED BREWING INGREDIENTS  
BV  
Your ref : 4068  
Order ref: 86246  
Invoice N°39271

Product (s)	Batch number	Production date	Expiring date
'SAFALE BE-256', 11.5G BREWING YEAST	49276	01042019	01042022
'SAFALE US-05', 11.5G BREWING YEAST	52766	01092019	01092022
'SAFALE WB-06', 11.5G BREWING YEAST	50255	01062019	01062022

**DESCRIPTION**

Instant dry brewer's yeast.

**ANALYTICAL CHARACTERISTICS****Composition:**

*Saccharomyces cerevisiae*  
Yeast rehydrating agent

**Physico-chemical characteristics:**

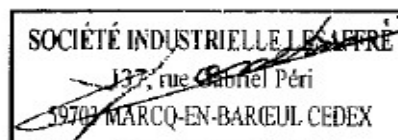
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P2O5/D.M.	: 1.5 - 3.0 %	(Indicative)

**Microbiological characteristics:**

Salmonella	: Abs. in 25 g of dry yeast
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The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 25/05/20



Yves GOSSELIN / Quality Department